385 N. ARROWHEAD AVE, SAN BERNARDINO, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323

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SAN BERNARDINO COUNTY

Public Health

Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
THE LUXE BUFFET	5/27/2015	Not Specified	

LOCATION	INSPECTOR
701 N MILLIKEN AV D, ONTARIO, CA 91764	Shannon Johnson

MAILING ADDRESS ☐FACILITY ☐OWNER ☐ACCOUNT
701 N MILLIKEN AV D, ONTARIO, CA 91764

IDENTIFIER: None
SERVICE: 004 - COMPLAINT - INITIAL
RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU
ACTION: 03 - REINSPECTION REQUIRED

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
3:06 PM	4:45 PM	FA0027663	CO0050891	1622

RETAIL FOOD PROTECTION - Public Eating Pl (100-Up Seats)

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This complaint alleges that two persons purchased and ate food from this location (food type was not specified). By the next day both showed signs of food borne illness.

Description: A complaint report has been received by Environmental Health.

16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed fried shrimp and vegetables with an internal temperature between 75-100 degrees F at the sushi bar. Also, raw crab meat was observed the have an internal temperature between 68-70 degrees F. These items were discarded by this operator.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

16K008 Time as a public health control; procedures & records

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114000

Inspector Comments: Observed no yearly test results that have been conducted by an outside lab to test this facility's sushi rice for pH. At least once a year, one batch of sushi rice must be tested by an outside lab for pH. This must be completed within one month from today. Fax results to 909-387-4323, attn: Shannon Johnson

Violation Description: When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

16K030 Food storage; food storage containers identified

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed food items stored directly on the floor at the sushi bar.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

16K034 Warewashing facilities: installed, maintained, used; test strips

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067(f,g), 114099

Inspector Comments: Observed no available paper towels within the approved dispenser at the two hand wash sinks closest to the sushi bar.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

16K040 Wiping cloths: properly used and stored

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Observed soiled wiping towels sitting out on food contact and non-food contact surfaces at the sushi bar.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

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16K052 VC & D

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 113980

Inspector Comments: The following items were discarded at the sushi bar due to time/temperature abuse:

50 lbs of raw crab meat
50 lbs fried shrimp
20 lbs fried vegetables

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Offical Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

No person contacted this facility about this complaint.

No person has reported in sick working within this facility within the last two weeks.

Other than at the sushi bar, all food prep, food storage, and warewashing was in compliance. All certifications and the last report were available for review and on file within this facility.

Food is received from Sysco-Walnut, CA once a week, from Tasty Food Services Inc-Ontario, CA once a week, and from Min Food Inc.-Walnut, CA multiple times a week

A follow up inspection will be conducted during the first week of June in order to ensure operations at the sushi bar are within compliance.

Signature(s) of Acknowledgement

NAME:
TITLE:

Total # of Images: 0